the natural way to cook®

Companion Classic Series
Owner's Manual

For Outdoor Use Only

Tested & Listed By O-T-L Portland Oregon USA
C US
OMNI-Test Laboratories, Inc.

Certification: ANSI Z21.58-2002/CGA 1.6B-2002
Part #: Residential models: 10-0091-NG, 10-0091-LP, 10-0093-NG, 10-0093-LP
Report# 141-S-02-5
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Some parts may contain sharp edges as especially noted in this manual. Wear protective gloves as necessary.

Warnings

FOR YOUR SAFETY

1. **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
2. **An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.**

FOR YOUR SAFETY

If You Smell Gas:

1. **Shut off gas to appliance.**
2. **Extinguish any open flame.**
3. **Remove grill cooking surface.**
4. **If odor continues, immediately call your gas supplier or your fire department.**

⚠ WARNING

This symbol identifies the most important safety messaging in this manual. When you see this symbol, be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

⚠ WARNING

It is the responsibility of the assembler/owner to assemble, install and maintain gas grill. Do not let children operate or play near your grill. Failure to follow these instructions could result in serious personal injury and/or property damage.

⚠ WARNING

Grill is for outdoor use only. Grill should be operated in a well-ventilated space. Never operate in an enclosed space, garage or building. Do not install or use grill within 24” of combustible materials from back and sides of grill. Grill shall not be located under unprotected overhead (enclosed carport, garage, porch, patio) made of combustible construction.

EVO RESIDENTIAL LIMITED WARRANTY TERMS

Evo, Incorporated warrants to the original residential consumer-purchaser that the Evo grill shall be free from rust-through on all metal surfaces and shall be free from defects in materials and workmanship under normal and reasonable use from the original date of purchase. Evo promises to replace, at its determination, any product or component that is defective and covered under this warranty for as long as you, the registered original consumer-purchaser, owns the grill. This is your sole and exclusive remedy. This warranty is for the benefit of the original consumer-purchaser and is non-transferable. This warranty is subject to the limitations, exclusions and other provisions listed below.

Limitations Involving Materials and Components:

Warranty does not apply to normal wear and tear, which are expected over the course of ownership. The materials and components listed below are covered according to the following schedule from the original date of purchase:

- **One Year** – electrical and electronic components [including, but not limited to, electronic displays, overlay and membrane switches, temperature sensors (RTD and K-Value Thermal Couple), hot surface igniters, computers, transformers, heater elements, relays, igniters, ignition controllers, wiring, switches, encoders, outlets and plugs
- **One Year** – gas components [including, but not limited to, gas regulator, gas hoses, manifold assemblies]
- **One Year** – accessories and repair parts

The Warranty Registration Card (or online warranty registration form available at www.evoamerica.com/content/residential-warranty-registration) must be completed and returned/submitted to Evo, Incorporated within 30 days from the date of purchase. The original purchase invoice or payment record must be retained and produced upon request if claims are made under this warranty. To receive a replacement Warranty Registration Card, write or call the address listed at the bottom of this page. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.

THIS WARRANTY APPLIES ONLY TO PRODUCTS PURCHASED AND LOCATED WITHIN THE UNITED STATES OR CANADA.

WHAT IS NOT COVERED BY THIS WARRANTY

1. Conditions and damages resulting from any of the following:
   a. Improper or inadequate installation, delivery, use, storage or maintenance
   b. Any repair not authorized in writing by Evo, Inc., any modifications, misapplications, or unreasonable use
   c. Improper setting of any control
   d. Harsh environmental conditions, including, but not limited to, continual seawater spray, high pressure water, and direct contact with corrosive chemicals and materials
   e. Excessive or inadequate electrical, or gas supply
   f. Accidents, natural disasters, acts of God
   g. Conditions covered by the purchaser's insurance
   h. Cleaning supplies and filters
2. Products purchased or utilized for commercial use without the express authorization of Evo, Incorporated for such use
3. Labor not pre-authorized by Evo, Incorporated, and labor not performed by an authorized Evo service agency or representative
4. Pre-authorized warranty labor performed outside of normal business hours, and at overtime and premium rates
5. The cost of service or a service call to:
   a. Identify or correct installation errors
   b. Transport the product or component for service to/from the manufacturer or service center
   c. Instruct the user of the proper use of the product
6. The cost for any inconvenience, personal injury or property damage due to failure of the product, and cost of damage arising out of the transportation of the product which is covered under different terms with the carrier
7. Natural variations in color and finishes that are inherent to the material and unavoidable (and therefore not defects)

ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY, SUITABILITY, QUALITY AND/OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN. EVO, INCORPORATED MAKES NO OTHER WARRANTY AND WILL NOT BE LIABLE FOR ANY DIRECT OR INDIRECT, CONSEQUENTIAL OR INCIDENTAL DAMAGES. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Evo manufacturer representatives and dealers, nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. The maximum liability to Evo, Incorporated in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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Assembly Note

The Evo Companion Series Wheeled Cart is shipped either a partially assembled or fully assembled. These instructions do not include installation of partially assembled units.

Notes

To Installer or Person Assembling Grill:
Leave these instructions with consumer.

To Consumer:
Keep these instructions for future reference.

Complete Now For Future Reference

Serial # _____

Date of Purchase_____

Place of Purchase _____

Safety Reminders

SAFETY PRECAUTIONS

- Installation of grill must conform with local codes, or in absence of local codes, with National Fuel Gas Code, NFPA 54 / ANSI Z223.1-latest edition. Handling of LP tanks must conform to NFPA / ANSI 58-latest edition.
- Do not install or use grill within 36" of combustible materials from back and sides of grill. Grill shall not be located under unprotected overhead (enclosed carport, garage, porch, patio) made of combustible construction.

⚠ WARNING

Carefully follow instruction in assembly manual and this booklet for proper assembly and gas leak testing of your grill. Do not use grill until leak checked. If leak is detected at anytime, it must be stopped and corrected before using grill further.

- Grill must not have any obstructions in the venturi-orifice air inlet area.
- Visually inspect hose before each use of grill. If there is excessive abrasion or wear, or if the hose is cut, it must be replaced prior to grill operation.
- Only use valve/hose/regulator that was supplied by Evo with the purchase of your grill.
- Follow lighting and control instructions as described in the Use & Care section of this manual.
- **VERY IMPORTANT**: Never attempt to place any other cooking utensils (skillets, pots, pans) directly on the burners. Only the Evo cooking grill surface is to be placed over the burners. Only use grill with the supplied grill cooking surface. Buildup of non-ignited gas under other utensils is very dangerous.

⚠ WARNING

Do not attempt to put other cooking utensils (skillets, pots, pans) directly on the burners.
When grill is not in use, turn off both control knobs and turn tank off.

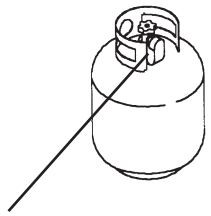
- Grill cooking area should be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids. Do not obstruct flow of combustion and ventilation air. Keep ventilation openings of LP gas tank enclosure free and clear from debris. Visually check burner flames on regular basis.
- Grill is for outdoor use only. Grill should be operated in a well-ventilated space. Never operate in enclosed space, garage or building. Your grill is not intended to be installed in or on recreational vehicles and/or boats.
- Valve/hose/regulator supplied with grill must be used. Replacement valve/hose/regulator must be those supplied by Evo.
- Carefully follow instructions in assembly manual for attaching regulator to LP tank.
- Purging: Do not release liquid propane (LP) fuel into atmosphere. This is a dangerous practice. If it is necessary to remove fuel from LP gas tank, please call local fire department for assistance.

Consumer Service

- If you have questions or comments concerning the care and use of your grill, or if you need warranty parts, call 1-866-626-1802 or send a fax to 503-213-5869. To order non-warranty replacement parts or accessories, call 1-800-626-1802 or send a fax to 503-213-5869. **Please know your Grill Serial Number and Date of Purchase before calling.**

Before Setting Up Your Grill

➲ You may fill an LP gas tank purchased from a local supplier prior to assembly. The tank must also have the Safety Cap installed (see diagram) on the tank valve when not in use. Also see your Use & Care Manual.



Safety Cap Installed

➲ If your grill is to be used with a Natural Gas Connection, you must use the Natural Gas Hose Assembly supplied with your Evo grill, or an Evo approved Natural Gas Hose Assembly as shown and described in this manual.

Know Your Grill

Exploded View

Shown: Evo Companion Series Classic Wheeled Cart

Note that the Companion Series Classic Tabletop Grill includes all features except for 7,8, and 14.

1 - Control panel and burner control knob. Right side of panel contains serial number, certification number and safety instructions. Left side of panel contains lighting instructions.

2 - Burner control knob for controlled temperature across the whole cooking surface from center, to outside edge.

3 - Burner Unit contains all elements of the upper portion of the Evo Companion Grill, including the control panel, burner, drip pan, and cook surface.

4 - Black oil-seasoned 25” circular cook surface with 460sq. inches of cooking area with temperatures from 250 to 650 degrees F.

5 - Hood made from stainless steel fits over cook surface.

6- Hood vent for releasing cooking vapors while baking, steaming, or smoking.

7 - Solid rubber wheels mounted on stainless steel axle and nylon bearings provide durable transport for your grill.

8 - Wheeled cart allows the Evo Companion Grill to be easily wheeled on a patio or deck.

9 - Electronic igniter under left side of control panel for one-touch ignition of gas burner.

10 - Burner lighting and ignition instruction sticker located on left side of control panel.

11 - Stainless steel spill over tray slides into place under clean-out hole in circular drip pan.

12 - Drip pan surrounds entire cooking surface made from stainless steel with separate removable spill over tray.

13 - Cook surface handles allow easy placement and removal of cook surface from burner unit.

14 - Vinyl tank sleeve fits over propane tank on LP models. LP tank not included.

Installing Cook Surface & Hood

Cook Surface To Burner Unit

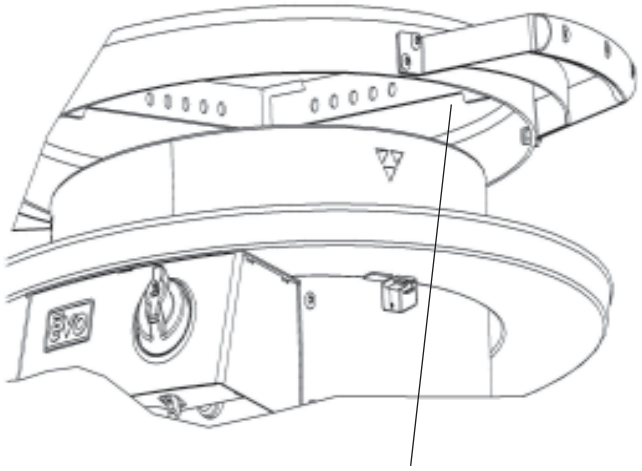
1. Install cook surface to burner unit by centering locating tab over burner skirt.

2. Tab Step must be positioned to outside of burner skirt to allow cooking surface to be centered.

Gently move cooking surface right to left and front to back to locate tabs to skirt.

⚠ WARNING

Never attempt to install cook surface when burners are ignited. Failure to follow these instructions could result in serious personal injury and property damage.



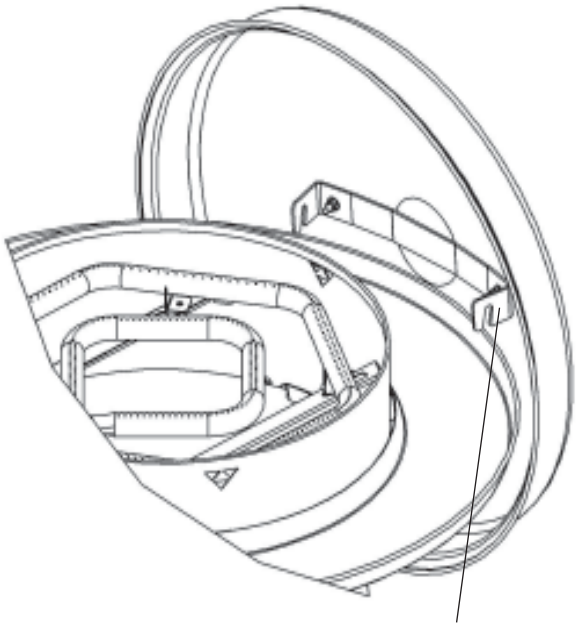
Cook Surface Tab Step

Resting Hood On Drip Pan

1. The Evo Companion hood can be removed from the cook surface and temporally mounted to the drip pan between cooking operations. To make this possible, there is a hook mounted to the underside of the hood fastened by the same screws that secure the hood handle.

2. Firmly grasp the hood handle and locate the hood hook notches to the outside edge of the drip pan. Allow the hood to rest freely on the drip pan.

3. To remove the hood from the drip pan, lift the hood hook from the drip pan and place back on the cook surface.



Hood Hook

Installation and Storage of LP Tank

⚠ Some parts may contain sharp edges. Wear protective gloves as necessary.

Removing Leg Support

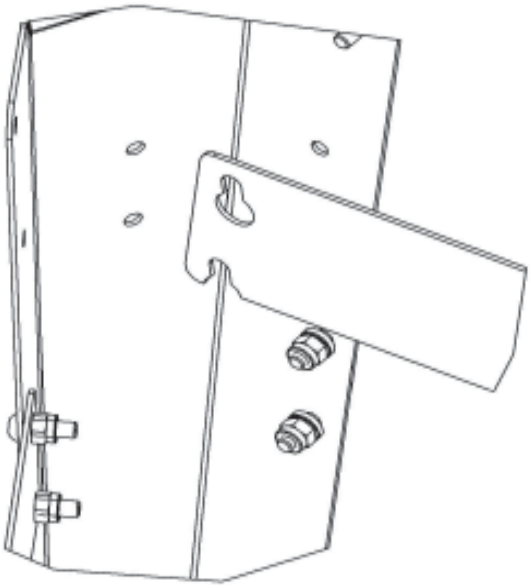
Propane (LP) Models Only

1. From right side of grill, grasp removable leg support at each end and lift upward. Once the leg support is disengaged from the keyway fasteners, lift leg support outward.

   The keyway fasteners are tensioned with a spring that secures the removable leg support to the right and rear legs.

2. Tilt removable leg support to one side and remove from leg frame.

3. Reverse the removal process to install the keyway leg support for exchanging LP tanks.



Installing Vinyl Tank Sleeve

Propane (LP) Models Only
Use Standard 20lb LP Tank

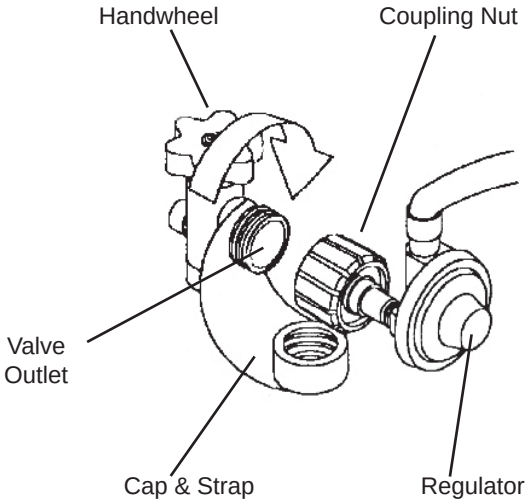
1. Fit vinyl tank cover over LP tank and place tank inside wheeled cart, fitting LP tank ring inside ring of Evo lower rack.

LP tanks have a circular ring welded to the bottom of the tank. In some instances, this ring can become bent and not uniformly round. Because this circular ring of the LP tank fits into the corresponding ring of the Evo lower rack, it may be necessary to bend the LP ring back to its original position.

Installation and Storage of LP Tank

Connecting Regulator To Tank Valve

Refer to the diagram at the right and complete the following steps:



1. Be sure both grill burner valves are in the Off position.
2. Make sure the gas tank valve handwheel is in the closed position. Turn clockwise (left to right) to a full stop.
3. Remove the protective cap from the gas tank valve.
4. Hold regulator in one hand and position the plastic coupling nut on the tank valve outlet threads using care to engage the center of the coupling nut to the center of the tank valve outlet. When completing this procedure, take care to not cross-thread the connection.
5. Turn the coupling nut clockwise (left to right) and tighten to a full stop.

In the connection process, the regulator will seal on the back-check feature in the tank valve resulting in a slight resistance. The connection requires about one-half to three-quarters additional turn to complete the connection. Tighten by hand only - do not use tools. If you cannot make the connection, disconnect the regulator and repeat steps 4 and 5.

Removal & Storage Of LP Gas Tank

Never store LP gas tank indoors. When grill is stored indoors, shut tank valve off and disconnect tank from grill and remove to an outdoor location. Tank must be stored outdoors in well-ventilated area, away from and out of the reach of children.

1. Remove right-side leg support to gain access to LP tank. For instructions on removing leg support, refer to page 9.
2. Loosen coupling nut located on regulator and tank valve by turning counterclockwise using hands only - do not use tools. Next loosen thumb screws securing tank to lower rack and remove tank. Install safety cap over tank valve coupling.
3. Reinstall leg support.

⚠ WARNING

NEVER store tank in enclosed area. Safety relief valve on tank could activate releasing gas and causing a fire. All spare tanks must have safety caps installed in tank outlet. Spare tanks should never be stored near the grill.

Installing Natural Gas Connection To Grill

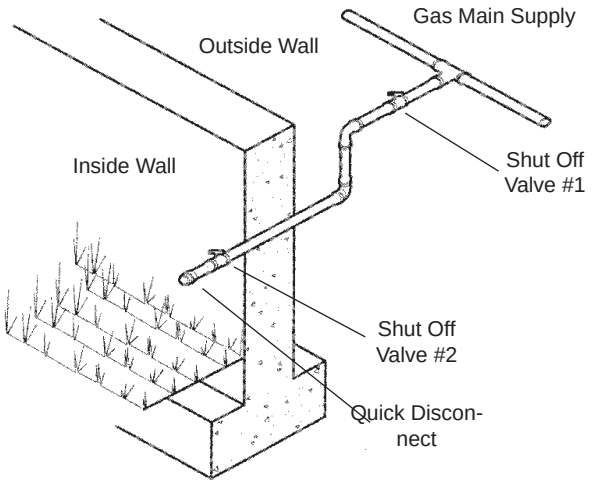
General Specifications For Piping

Note: Contact your local city inspection department for building codes regarding the installation of Natural Gas connection and outdoor gas appliances. In the absence of Local Codes, you must conform to the latest edition of ANSI Z223.1.

WE RECOMMEND NATURAL GAS PIPING INSTALLATION BE DONE BY A PROFESSIONAL.

1. This grill is designed to operate at 7 inches water column pressure (.2526 psi).
2. A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.
3. An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
4. The quick disconnect connects to a 3/8 inch NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts off the flow of gas from the source when the grill is disconnected.
5. The quick disconnect fitting can be installed horizontally, or pointing downward. Installing the fitting with the open end pointing upward can result in collecting water and debris.
6. The dust covers (supplied plastic plugs) help keep the open ends of the quick disconnect fitting clean while disconnected.
7. Pipe compound should be used which is resistant to the action of natural gas when connections are first made.
8. The outdoor connector must be firmly attached to rigid, permanent foundation.

Test All Pipe Fitting Connections
All connections and joints must be thoroughly tested for leaks in accordance with Local Codes and all listed procedures in the latest edition of ANSI Z223.1



Gas Line Piping

1. If the length of the line required does not exceed 50 feet, use 5/8 inch O.D. tube. One size larger should be used for lengths greater than 50 feet.
2. Gas piping may be copper tubing, type K or L polyethylene plastic tube, with minimum wall thickness of .062 inch, or standard weight (schedule 40) steel or wrought iron.
3. Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
4. Plastic tubing is suitable only for outdoor underground use.
5. Gas piping in contact with earth, or any other material which my corrode the piping, must be protected against corrosion in an approved manner.
6. Underground piping must have a minimum of 18 inches ground cover.

WARNING

Do not route the natural gas hose under a deck or patio.

The hose must be visible.

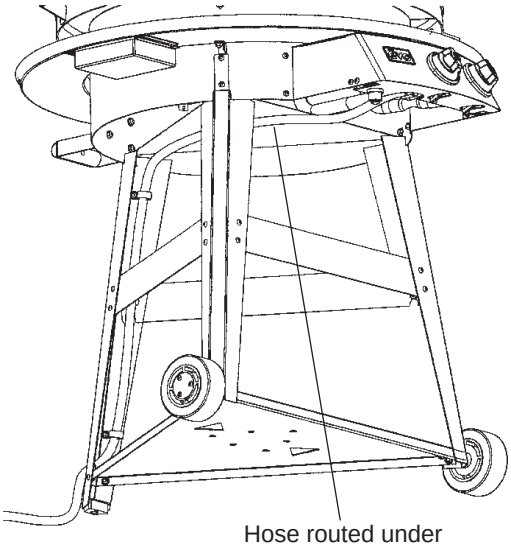
DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. Flames and sparks will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

Installing Natural Gas Connection To Grill

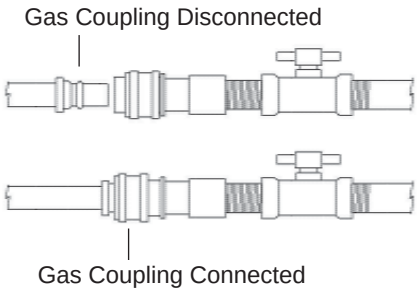
Installing Natural Gas Hose

Your natural gas grill is shipped with the natural gas quick-disconnect hose preinstalled to the control manifold. To complete assembly, the hose must be routed under the heat shield and through the rear leg.



DANGER

Natural gas hose must be routed under heat shield. Failure to locate natural gas hose under heat shield will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.



Refer to the diagram at the right and complete the following steps:

1. Remove the natural gas hose from its shipping bag and route hose under the heat shield.

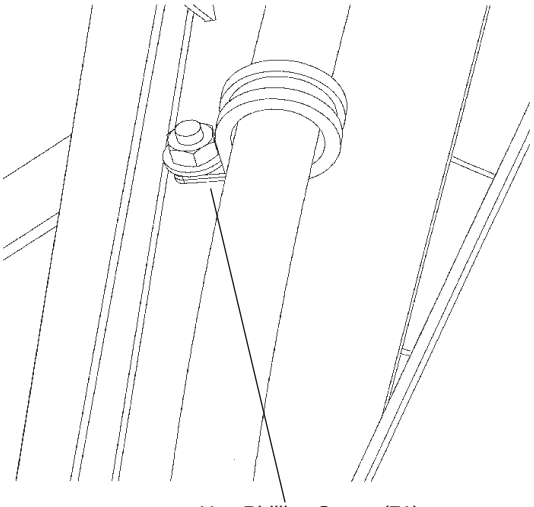
   Remove protective cap from the quick-disconnect hose end, and route hose through hole in rear leg.

   Reinstall protective cap onto quick-disconnect hose end.

2. Position hose clamp (70) as shown in illustration at two locations on rear leg.

3. Make sure hose runs evenly from the control panel, under heat shield, and outward through rear leg.

4. Using two hose clamps as shown in illustration, secure using fasteners provided with clamps; screw (71), lockwasher (72), and hex nut (73).



Checking Gas Connection To Grill

Checking For Gas Leaks

DANGER

Do not use an open flame to check for gas leaks. Be sure that are no sparks or open flames in the area while you check for gas leaks. Flames and sparks will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

WARNING

You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note: All factory-made connections have been thoroughly checked for gas leaks. The burners and ignition system has been flame tested. As a safety precaution, we recommend you recheck all fittings for leaks before using your Evo grill. Shipping and handling may loosen or damage a gas fitting.

TO PREFORM A LEAK CHECK YOU WILL NEED A SOLUTION OF SOAP AND WATER AND A BRUSH OR RAG TO WET ALL GAS CONNECTIONS.

1. Slide back the collar of the quick disconnect. Push the male fitting of the hose into the quick disconnect and maintain pressure while releasing the collar.

3. If fitting does not engage and lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged.

4. Turn on gas supply and check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles appear, or if a bubble grows, there is a leak.

WARNING

Preform leak checks even if your grill was dealer or store assembled.

Note: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

CHECK THE FOLLOWING CONNECTIONS:

1. HOSE TO MANIFOLD CONNECTION

WARNING: If there is a leak where the hose connects to the manifold then retighten the fitting with a wrench and recheck for leaks with soap and water. If leak continues after retightening the fitting, tun off gas. DO NOT OPERATE GRILL. Contact your local dealer or Evo Customer Service using the contact information provided with your manual.

2. VALVES TO MANIFOLD CONNECTIONS.

3. HOSE TO QUICK DISCONNECT CONNECTION.

WARNING

Do not ignite burners when leak testing.

Grill Maintenance, Cooking Techniques, and Recipes

Cook Surface And Grill Maintenance For The Evo Companion Elite Flattop Grill

Cooking Techniques

Stove Top Cooking and Heat Zones
You can use Evo's cook surface similar to the burners on your kitchen stove top. Adjust Evo's burner to control the temperatures of the cook surface. The Evo Companion circular grill top is heated by a single burner that provides edge-to-edge heat from a setting of low to high across the complete cook surface. Because the cook surface is made of heavy steel with a ceramic coating, it takes 5-8 minutes from a cold start to completely heat the surface. With a preheated cook surface, you will have to wait momentarily before the cook surface adjusts to the selected temperature.

Oiling the Cook Surface
A squirt bottle filled with cooking oil is perfect for applying an even, thin coat of oil on the cook surface. Another way to oil the cook surface is with an inexpensive terry cloth cotton towel or paper towel that has been doused with cooking oil. When the cook surface is hot, hold the oiled towel with a pair of tongs to prevent being burned. Having cooking oil readily available allows you to oil the grill easily and quickly at any time.

Cooking Meats
Meats are perfect to sear, roast or braise on the grill. Searing and Roasting techniques are described in more detail below. Braising requires a tightly covered pot or pan placed on the grill surface. Braise as you would for a stove-top braising recipe, adjust the burner to control the cook surface temperature. Meats can also be sliced and put on skewers, added to a stir-fry or used in hot sandwiches. Veal and Pork are often made into cutlets or scallopini. Create small slices that have been lightly flattened with a meat mallet, seasoned and then dusted with flour. Scaloppine and cutlets are usually seared in butter until golden brown and served with a sauce or lemon juice and fresh parsley.

Cooking Poultry
Boneless cuts that have been flattened to an even thickness with a meat mallet cook more evenly and more quickly. Poultry that has been prepared in this way can then be marinated, breaded or rubbed with spices before searing on the grill. Poultry can also be roasted, braised, sautéed, fried or poached on the Evo grill. Roast as you would in your kitchen oven placing the roast in a roasting pan with a rack and using the hood to contain the heat from the grill. To sauté, slice the meat into thin strips and sauté, turning with a spatula directly on the cook surface. Use pots and pans for stove-top cooking techniques. Fill a pot with oil for frying or with stock for poaching. Use a tightly covered pot or pan to braise. Small game birds such as quail are small enough that they can be sear cooked all the way through without having to use the hood to create an oven. In the case of duck breast, it is best to sear the skin side of the duck breast first and to continue cooking until the skin becomes crispy and much of the fat has been rendered away. This way the duck meat won't get over cooked before the skin is crispy.

Cooking Fish
Lean fish such as Flounder, Sole, Sea Bass, Cod, Monk Fish and Red Snapper are usually purchased in the form of fillets. Fillets of fish are ideal to cook on the Evo grill because they are flat and will cook quickly and efficiently. Because lean fish tends to flake apart easily, using Evo's flat top grill makes handling and cooking fish much easier than open-flame grills. For additional flavor and texture, you can also lightly dust the seasoned fillets with flour or use a breading mixture before searing. Fatty Fish such as Swordfish, Tuna, Sturgeon, Striped Bass, and Salmon are usually purchased in steaks or fillets. Marinate them, rub them with spices, or simply season with salt and pepper. Sear the fish on a lightly oiled hot cook surface till golden brown and cooked to your desired doneness.

Searing
Sear cooking is the most common cooking technique used on the Evo flattop grill. Searing is done by placing food directly onto the hot cook surface and allowing that food item to develop a flavorful "seared" or browned exterior. Searing imparts flavor to food and also helps seal in natural juices. Searing can be done with vegetables, meats, fish, poultry, etc. One nice feature of the Evo grill is its slightly convex, or crowned cooking surface. The convex shape allows fats to flow away from the center of the cook surface, and hence adjunct food items, and into a drip pan. This minimizes flavors from mixing on the cook surface and also helps cut down on fat in your food. Once the food is seared on one side, flip to sear the other side and allow it to finish cooking. Some foods take longer to cook and will require that you reduce the cook surface temperature to finish cooking without over cooking the exterior. With foods that take longer to cook you can also adjust one of the two heat zones to a lower temperature and move food to the lower temperature zone after it has been seared over the high temperature zone. The

lower temperature will allow the food to continue cooking while retaining a perfectly browned exterior. For nonstick cooking it is essential that the cook surface be hot and lightly oiled before searing, and that you allow the food to sear before you attempt to move it with your spatula or tongs. Overall, cooking on Evo's flattop cook surface does not involve the same charring of food that is typically done with an open-flame grill. Cooking with the Evo grill involves a controlled "sear" that develops perfectly browned foods.

Using Marinades and Spice Rubs
When using spice rubs and marinades it is important to be aware of the sugar content in the recipes. If a marinade is high in sugar you will find that when placed on a hot cook surface, the sugars will "caramelize" on the cook surface: similar to what will happen to a pan on your stovetop. Caramelized sugars are sticky and will eventually burn off, however to ensure easy cleanup, it's encouraged that you use oil based marinades that are low in sugars. Your cook surface will be easier to clean and you will achieve a better quality sear on your meats, poultry, fish and vegetables.

Stir-Fry
Stir-Fry is best done with very high heat and very quickly, so it's important to keep the food moving throughout the cooking process. Use two spatulas to stir-fry food on the hot cook surface. The two spatula method allows you to scoop the food from both sides at the same time and toss it together. Meats are usually cooked separately from the vegetables and then combined. This allows the meats to brown more efficiently before mixing with the vegetables.

Toasting
Toast bread, croutons, bagels etc. Simply place the item to be toasted directly on the heated grill surface until it is browned. Flip the item over to toast the other side. If you are making breakfast, you can toast bread, bagels or English muffins while directly alongside preparing eggs, bacon, hash browns, and pancakes. No pots or pans are required, and you can cook everything at the same time. You can also toast nuts, seeds, dried peppers and spices on Evo's cook-surface.

Smoking
By placing wood chips such as alder, mesquite or apple wood directly on Evo's hot cook surface and covering the surface with Evo's hood, you can quickly convert your Evo grill into a smoker. Depending on the size of the wood chips, you may want to use the method of placing the chips into a metal container such as folded aluminum foil. At a minimum, make sure the cook surface is hot enough to get the chips smoking. A higher temperature setting produces more smoke and will consume the wood chips more quickly. Once the chips begin to smoke, place the food directly on the cook surface, or for indirect heat, you can use a wire rack to locate foods above the cook surface. Using a wire rack keeps food slightly off the surface allowing smoke and air to circulate. When placing Evo's hood over the food and wood chips you create "hot smoke," since the food is being cooked and smoked simultaneously. Placing the chips onto one area of the cook surface and food onto another area allows you to control the smoke while cooking several food items simultaneously. Items that take longer to cook, such as pork ribs, require you add more chips as the old chips burn out. When smoking ribs or other fatty foods, you may want to fashion an aluminum foil pan underneath to speed up the cleaning process. You may also like to try using cedar planks on the cook surface which provides an excellent rich smoke for smoking fish such as salmon.

Steaming
The process of steaming on the Evo grill involves applying small amounts of water directly to the hot cook surface while you are cooking and containing the water as it turns to steam. You can use Evo's hood if you intend to steam everything on the cook surface, or to set up individual steam areas we recommend using a pot cover. As an example, you may want to individually steam vegetables, while simultaneously searing salmon.

Roasting and Baking
You can roast meats and vegetables under Evo's hood. Meats are usually seared on all sides before roasting. Searing creates a nice presentation and adds flavor. When roasting, place the seared meats, fish, poultry or vegetables either on a baking rack placed on the cook surface or directly on the cook surface. We recommend a stainless steel baking rack designed for cooling cookies and cakes. Baking racks are relatively inexpensive and can be found in the cookware department of most supermarkets or kitchen supply stores. A baking rack is useful because it keeps the bottom-side of foods above the cook surface and allows uniform cooking. Placing food directly on the cook-surface works best for smaller cuts of meat or foods that are only roasted for a few minutes.

Making Flatbreads, Crepes and Tortillas
Flatbreads, crepes and tortillas are easy to make and are a great accompaniment to many foods. The cook surface is ideal for these items because it provides even heat over the entire surface.

Enjoy a social cooking experience with Evo!